



Sample Sunday Lunch Menu

To Commence

Local char-grilled asparagus with Pinneys smoked salmon and sauce Hollandaise
Sweet tomato and basil soup with Parmesan croûtons
Pork, prune and Armagnac rillettes, red onion chutney and toasted sourdough bread
Pan-fried red mullet, soured vegetable spaghetti and pesto crème fraîche
Cherry tomato, baby leaf, orange and Roquefort salad with hazelnut dressing
Melon fruit cocktail with cured ham and balsamic strawberry compote

To Continue

Roast thyme and horseradish glazed British beef,
Suffolk batter pudding and red wine jus
Roast Suffolk Dingley Dell pork, sage and apricot stuffing,
Apple sauce and red wine jus
(Our roasts are served with roast potatoes, sweet pickled red cabbage, roast parsnips and green beans)
Crisp fried fish cakes, sauce gribiche and wilted spinach
Confit of duck, buttered greens, potato purée and caramelised shallot jus
Baked open tart of roasted Mediterranean vegetables with sweet onions and basil pesto
Pan-roasted skate wing, new season Jersey Royals, steamed greens with smoked bacon and caper butter

To Conclude

Tart au citron, berry coulis and crème fraîche
Sticky toffee pudding, butterscotch sauce and banana ice-cream
Paravannis ice-creams and sorbets
Chocolate truffle torte with crème chantilly and raspberry compôte
Crème caramel orange Madeleines
Selection of continental and Suffolk cheese with biscuits, apple and apricot chutney.

2 Courses £14.95
3 Courses £18.25